Chunky Fruit Pie Filling Specification

The prepared fruit pie fillings shall conform to the following types and flavours.

**Types and flavours**

- FRUIT A – Apple
- FRUIT B – Blueberry
- FRUIT C – Cherry
- FRUIT D – Raspberry

**Characteristics**

**Raw ingredients**

The fruit pie fillings shall be prepared from fresh, frozen, canned or dried fruit, or a combination. The products shall contain nutritive sweeteners and thickening ingredients (that is, starch, pectin, Irish moss extractives or cellulose gums). Optional ingredients (such as lemon juice, citrates, fruit essence, seasonings, artificial colours and preservatives) may be included.

**Finished product**

The prepared fruit pie fillings shall have the following characteristics:

**Colour, odour and flavour**

The prepared fruit pie fillings shall impart a colour, odour and flavour characteristic of the particular kind of fruit used.

**Fruit ingredients**

The fruit ingredients shall be reasonably uniform in size (3 mm to 5 mm) and colour. There shall be no objectionable extraneous material. The fruit ingredients shall be free from defects to such a degree that appearance or eating quality is not affected.

**Texture**

The texture of the prepared fruit pie filling shall be chunky and firm, not hard or mushy.
Analytical requirements

Unless otherwise specified, analytical requirements for fruit pie fillings shall be as follows:

<table>
<thead>
<tr>
<th>Flavour</th>
<th>pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple</td>
<td>3.2 to 3.6</td>
</tr>
<tr>
<td>Blueberry</td>
<td>3.4 to 3.8</td>
</tr>
<tr>
<td>Cherry</td>
<td>3.4 to 3.8</td>
</tr>
<tr>
<td>Raspberry</td>
<td>3.4 to 3.8</td>
</tr>
</tbody>
</table>

Regulatory requirements

The delivered prepared fruit pie fillings shall comply with all applicable national and state mandatory requirements and regulations relating to the preparation, packaging, labelling, storage, distribution and sales of the prepared fruit pie fillings within the commercial marketplace.